

MAS CABANEL

AOP Duché d'Uzès – Red



Soil: Limestone-Clay
Varieties: Syrah, Grenache
Age of Vines: 20 to 40 years old



Vinification: Destemming and crushing, fermentations in thermo-regulated tanks



Ageing: 4 months in oak barrels
ABV: 14% vol
Yield: 48 hl/ha

Visual Aspect:

Deep purple red color

Nose:

Powerful, dominated by notes of garrigues and sweet spices

Palate:

Luscious, well integrated tannins and a fruity finish

Food Pairing:

Charcuterie, red mullet, chocolate desserts

Service Temperature: 18°

Conservation : 3 to 5 years



2015



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